

IN THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently amended) A process for extracting β -amylase from ungerminated cereal, comprising providing cereal in an aqueous medium and extracting said cereal in the presence of cellulase in said aqueous medium to obtain an extract containing β -amylase, followed by recovering said β -amylase from said medium.

2. (Original) The process according to claim 1, wherein said cereal is selected from the group consisting of barley, wheat, rye and soya.

3. (Original) The process according to claim 2, wherein said cereal is barley or wheat.

4. (Original) The process according to claim 1, wherein said cereal comprises grains of said cereal and wherein said grains are pretreated by a process selected from removal of husk, bran, starch or gluten, milling, grinding, polishing and combinations thereof.

5. (Original) The process according to claim 4, wherein said cereal comprises husked barley.

6. (Original) The process according to claim 5, wherein said barley comprises grains husked so that the actual husk has been removed but the endosperm is left substantially intact.

7. (Original) The process according to claim 6, wherein no more than 20% of the weight of an unhusked grain has been removed in said husking.

8. (Original) The process according to claim 1, wherein said extraction is carried out in reducing conditions.

9. (Original) The process according to claim 8, wherein said reducing conditions are adapted to provide a reducing activity capable of releasing the β -amylase bound to the structural protein of the grain.

10. (Original) The process according to claim 9, wherein said reducing conditions are provided by water containing SO₂.

11. (Original) The process according to claim 5, wherein said husked barley is extracted with water containing SO₂ in a ratio of 5:8 to 2:3.

12. (Original) The process according to any claim 1, wherein said extraction is carried out at a temperature of 25 to 35 °C.

13. (Original) The process according to claim 11, wherein said temperature is 29 to 31 °C.

14. (Original) The process according to claim 1, wherein the extraction time of said extraction is 48 to 66 hours.

15. (Original) The process according to claim 14, wherein said extraction time is 55 to 62 hours.

16. (Original) The process according to claim 1, wherein said cellulase comprises an enzyme preparation having at least cellulase, hemicellulase and β -glucanase activities.

17. (Original) The process according to claim 1, wherein said cellulase enzyme preparation is added to said aqueous medium at a dosage of at least 0.015% of the weight of said cereal.

18. (Previously presented) The process according to claim 1, wherein said cellulase enzyme preparation is added to said aqueous medium at a dosage corresponding to an enzyme activity selected from at least 1050 U of DNS-CMC cellulase per kilogram of cereal, at least 900 U of β -glucanase per kilogram of cereal, at least 285 U of DNA-xylanase per kilogram of cereal and combinations thereof.

19. (Original) The process according to claim 1, wherein said cellulase comprises cellulase of a mold.

20. (Original) The process according to claim 18, wherein said cellulase comprises cellulase of the genera selected the group consisting *Humicola*, *Fusarium*, *Myceliophthora*, *Aspergillus*, *Penicillium*, *Trichoderma* and combinations thereof.

21. (Original) The process according to claim 19, wherein said cellulase is cellulase of *Trichoderma* mold.

22. (Original) The process according to claim 1, wherein said cereal is used also for producing starch.

23. (Original) The process according to claim 22, wherein said β -amylase is extracted from said cereal before starch is separated from said cereal.

24. (Original) The process according to claim 22, wherein said β -amylase is extracted from said cereal after separation of starch from said cereal.